

Wednesday, July 9, 2025

Starters	
House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Brentwood Corn Soup	\$15
Cotija ~ Chile Oil ~ Basil	
Lamb Chopper, Mt. Tam & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Walnuts ~ Caramelized Onion Jam Room 700 Charcuterie: Duck Confit, Bresaola, & Ciccioli	¢10
Mustard Caviar ~ Pickled Quiote ~ Smoked Honey	\$19
Soil Born Farm's Ruby Sky Lettuces with Bing Cherries	\$22
Sierra Nevada Goat Cheese ~ Candied Walnuts ~ Sherry Vinaigrette	Φ22
Hand Pulled Mozzarella with Ray Yeung's Heirloom Tomatoes	\$26
Basil ~ EVOO ~ Balsamic	Ψ20
Small Plates	
Albacore Tuna Crudo with Ponzu	\$36
Soil Born Radish ~ Chile Oil ~ Jalapeño Chile	
Roasted Veal Sweetbreads with Bordelaise Sauce	\$26
Wild Mushroom & Spinach Crêpes	
Hand Cut Linguine with Manila Clams	\$32
Spanish Chorizo ~ Smoked Tomato Butter	^
House Made Pappardelle with Meinke Ranch Rabbit Sugo	\$36
Calabrian Chilies ~ Parmesan Cream ~ Maitake Mushrooms	Φ2.4
B&L Potato & Leek Tortellini	\$34
Brentwood Corn ~ Morel Mushrooms ~ Bloomsdale Spinach ~ San Joaquin Gold	
Large Plates	
Bacon Wrapped Diver Scallops with Lobster Sauce	\$58
Creamed Corn ~ Tomato Confit	400
Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21~ 3 oz \$17	
Pacific Rock Cod with Piperade	\$48
Fennel Puree ~ Brentwood Corn ~ Toy Box Squash ~ Basil	
Pair With: Shared Notes, Sauvignon Blanc Blend, Russian River Valley ~ 3 oz \$29	
Grilled Bledsoe Double-Cut Pork Chop with Apricot Marmalade	\$46
Bella Vida Farm's Hatch Chile Polenta ~ Soil Born Rainbow Chard	
Pair With: Pinot Noir ~ Summer Dreams ~ "Stargazing" Sonoma Coast 2022~ 3 oz \$27	
Harris Ranch Prime New York with Point Reyes Blue Cheese Butter	\$65
Blistered Shishito Peppers ~ Roasted Nantes Carrots ~ Sunchoke Puree	
Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$	\$60